



Southern Fried Cabbage  
Serve 4 (or 2 hungry bikers)

5-6 strips of bacon  
1 head cabbage, sliced  
1 onion, diced  
¼ cup chicken broth (I use low sodium broth)  
1 tsp vinegar (optional)  
½ tsp salt  
¼ tsp pepper

In large skillet, (I use cast iron) fry the bacon until crispy, remove to a paper towel to drain  
Place chopped cabbage and onion in the skillet with the bacon fat over medium heat and cook until it begins to wilt a bit  
Crumble the bacon and add to the pan  
Add in the chicken stock, vinegar, salt and pepper, cover and allow it to simmer for 10 minutes  
Serve hot (try adding some diced apples, sliced sausage, noodles, or what ever tickles your fancy)

[Margaret Lindsey](#) shared [The Biker Chick's Kitchen's](#) [photo](#).